

25<sup>th</sup>

## CHRISTMAS DAY LUNCH MENU

### STARTERS

Duck and orange terrine, redcurrant jelly, cranberry and raisin crisp toast

Beetroot cured gravlax of salmon, herb crème fraiche, sourdough bread

Carpaccio of beef, pickled shallot rings, horseradish mousse

Caramelised red onion tart, hazelnut crumb, mixed local salad (v)

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### MAINS

West Country crown of turkey, cranberry and sage stuffing,  
pigs in blankets, duck fat roasted potatoes, jus

Salmon en croute, wilted spinach, herb new potatoes, lemon and chive cream sauce

Chestnut pithivier, citrus, watercress, pistachio pesto

Nut roast wellington, tenderstem broccoli, smoked hollandaise (v)

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### DESSERTS

Christmas pudding, clotted cream, brandy sauce

Vanilla crème brulee, biscotti

Chocolate yule log, hazelnut ice cream

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Coffee and petit fours